



Experimental Whole Wheat Green Chile Robot Bread #1



Chaz
 [cvillette](#)

<https://cvillette.livejournal.com/>
2008-01-12 10:05:00

MOOD: 😊 grateful

MUSIC: Mr. Wojchowski yelling at the Ng kids in the hall. Don't be a hater, Mr. W!

Yes, baking with your hands is more fun. And the results have a better texture, and taste better. But robot bread is still better than supermarket bread, and also cheaper in the long run (a major consideration for me--my robot paid for itself in under six months!), and much less time-consuming than making real bread.

Ingredients:

- 1 cup plus 1 tablespoon lukewarm water
- 1 teaspoon salt
- 1/2 teaspoon ground cumin
- 3 tablespoons olive oil or avocado oil
- 2 tablespoons honey
- 3-4 fresh roasted green chiles, peeled, seeded, deveined, and chopped (or) 1 tin of peeled roasted green chiles
- 1 cup unbleached white flour
- 2 cups whole wheat flour
- 1/4 cup nonfat dry milk
- 1/4 cup wheat germ
- 2.25 teaspoons bread machine yeast

Add ingredients to the robot in that order. (Yeast may be sensitive to cumin oil, which is why the extra yeast--or you could wait until after the first rise and add it then, but I'm expecting to be down at the laundromat when that happens.)

Use the "whole wheat" setting on your bread robot. (If you do not have a bread robot, and you make bread on a regular basis, you can probably figure out how to adapt this for hand-kneading;

reserve the salt, the cumin, the chiles, the oil, the wheat germ, and the whole wheat flour when you make the sponge, then fold/knead them in after the sponge stage.)

This is a new recipe, which I am trying for the first time today. I'll let you know how it came out in about five hours. I also have a chicken roasting.  [trollcatz](https://trollcatz.livejournal.com/) (<https://trollcatz.livejournal.com/>), do you and T. feel like being fed tonight? I could bring food over. Hafs, you doing anything?

ETA Houston, we have a problem. During the first kneading, the dough was exceptionally wet and sticky. I don't know if my chiles were extra juicy, or what. So I tapped in another half-cup of wheat and third of a cup of white flour, overcompensated, and had to add a half-teaspoon of water. It looks right now, smooth and cohesive. Time will tell.

TAGS: [bread](#), [recipes](#)



[locked] Dream Journal

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

Elvis doesn't live here anymore.

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

Puppets.

Puppets. Puppet
puppets. Scary.

47 comments



 [txanne](#)

[January 12 2008, 15:14:59 UTC](#)

[COLLAPSE](#)

Now I want a bread machine! Or maybe I should move to a place that has actual counter space and a gas oven. (I grew up cooking on a gas stove with a pilot light, and I still can't reliably get my bread to rise in my stupid electric oven. And we will not discuss how long it took me to figure out electric omelettes.)



 [cvillette](#)

[January 12 2008, 15:23:59 UTC](#)

[COLLAPSE](#)

Easy! Put the dough in the oven with a pan of boiling water beside it.

Shut the door.

Nice warm steamy space for rising!



 [txanne](#)

[January 12 2008, 15:28:44 UTC](#)

[COLLAPSE](#)

oooOOOoooo. Good to know!



 [cvillette](#)

[January 12 2008, 15:30:49 UTC](#)

[COLLAPSE](#)

You're welcome.

Also, I have slightly less counter space than a submarine.

I knead bread on the table, which is actually a good height for it. I just try not to do it late at night, because my neighbor's kitchen is on the other side of the wall.



 [txanne](#)

[January 12 2008, 15:40:20 UTC](#)

[COLLAPSE](#)

I'll keep that in mind for when I have a kitchen table. My dining table is an antique gateleg which wobbles alarmingly every time my cat jumps off it, so that's not gonna happen.

Anyway, I'm not very good at kneading--my mother's bread recipe makes very, very wet dough that you bake in a casserole dish. It comes out very rustic and chewy, with gigantic air holes. When I was a kid, my mom used to make 4 loaves at once. My brother and I took one each, and she'd take the other two, and we'd stand there and beat the flour into the dough with big ol' spoons. Owwww, my arms! Now we have stand mixers and dough hooks. Yay technology!



 [cvillette](#)

[January 12 2008, 15:44:02 UTC](#)

[COLLAPSE](#)

You mean my cheap tiny Ikea table has some good qualities? Awesome!

I am picturing Norman Rockwell Does Bread Baking here, just so you know.



 [txanne](#)

[January 12 2008, 15:48:49 UTC](#)

[COLLAPSE](#)

BWAHahahaha! Yes, that was back when my dad smoked a pipe, and my pigtail reached my waist. Mom has always hated aprons, though. She says they make her feel dumpy.



 [cvillette](#)

[January 12 2008, 15:51:01 UTC](#)

[COLLAPSE](#)

adjusts mental picture

 Deleted comment



[cvillette](#)

[January 12 2008, 15:49:07 UTC](#)

[COLLAPSE](#)

You know, I was just wondering that. Thanks for asking.



[txeanne](#)

[January 12 2008, 15:55:42 UTC](#)

[COLLAPSE](#)

Mmm...no, it's got milk in it, so it's pretty sweet. And I've never tried baking it in anything but a casserole dish. (Because, you know, That's Not How My Mama Does It.) I think if I tried to make it be ciabatta-shaped, it'd end up being nothing but crust. Not that that's a bad thing!

You know, I could just post the recipe, couldn't I?



[cvillette](#)

[January 12 2008, 15:56:52 UTC](#)

[COLLAPSE](#)

You could.



[txeanne](#)

[January 12 2008, 16:01:22 UTC](#)

[COLLAPSE](#)

I did.



[cvillette](#)

[January 12 2008, 16:04:36 UTC](#)

[COLLAPSE](#)

Yay!



Deleted comment



[txeanne](#)

[January 12 2008, 19:28:45 UTC](#)

[COLLAPSE](#)

Nope, my version is chewy all the way through. Silk is for stitching with. :-)

[nebula99](#)

[January 12 2008, 16:34:13 UTC](#)

[COLLAPSE](#)

Hello *waves*

I've been tempted by bread robots in the past.

However, the main reason I make bread is to pound the crap out of something and get the bonus of nice smells in the house and something to eat.

This sounds nice - although I doubt I can buy roasted chiles in a tin over here (UK). Will have to do the roasting thing myself. Is dry milk a powder?



[cvillette](#)

[January 12 2008, 16:36:40 UTC](#)

[COLLAPSE](#)

Dry milk is a powder, yes.

It doesn't retard yeast growth the way fresh milk can.

There are instructions for chile roasting back along the recipes tag, in the post on chili verde.

Nice to meet you!



[Ometotchli](#)

[January 12 2008, 16:37:24 UTC](#)

[COLLAPSE](#)

I had a Boy, but I ditched him. If D & T don't want us, we'll do it over here.

Assuming the bread comes out. If not, we'll order Chinese from the good place.



[cvillette](#)

[January 12 2008, 17:25:49 UTC](#)

[COLLAPSE](#)

...

No argument here.

[carla_scribbles](#)

[January 12 2008, 17:24:44 UTC](#)

[COLLAPSE](#)

Huh.

I think I would like to know if this comes out, and if it could be adapted for non-robot-owners. It sounds... interesting. (Alas, the chiles on the deck are probably a write-off by now.)

(*waves*)



[cvillette](#)

[January 12 2008, 17:25:23 UTC](#)

[COLLAPSE](#)

I'll let you know.



[cvillette](#)

[January 12 2008, 20:27:59 UTC](#)

[COLLAPSE](#)

Verdict is, good, but could have used another can of chiles.



[trollcatz](#)

[January 12 2008, 17:43:32 UTC](#)

[COLLAPSE](#)

Do I look crazy to you? Don't answer that. Come over. Bring food. Tell me what wine/beer/whatever goes with it.

Also T and I went to [The Dairy Godmother](#) the day before closed-for-the-winter and got turtle, banana, and ideal vanilla. (We foresaw a need. What can I say?)

We've got two episodes of the new season of The Wire, if anybody wants to visit Baltimore by proxy. (What do you mean, the second episode hasn't aired? I have connections. I work for the Government.) Oh, except if either of you haven't been watching it, season five is not the place to start. *g*



[cvillette](#)

[January 12 2008, 17:46:21 UTC](#)

[COLLAPSE](#)

What time? (TURTLE! Dibs!)

Sure, Baltimore sounds like the ideal place to go on a Saturday night in January. ^_^

(What's this? An FBI warning? Nah.)



[trollcatz](#)

[January 12 2008, 18:14:40 UTC](#)

[COLLAPSE](#)

Hey, Chazzie?

Go [here](#).

Download [this](#).

Don't tell me I never gave you anything.



[cvillette](#)

[January 12 2008, 18:17:27 UTC](#)

[COLLAPSE](#)

...best song evar.

Must buy album.

You are an expensive hobby, chica.



[trollcatz](#)

[January 12 2008, 20:22:01 UTC](#)

[COLLAPSE](#)

Dude, you got a step increase last fall. I don't get one until spring, so I feel obliged to help you spend yours. *g*

But yeah, *what* a great song. I laughed and laughed.



[cvillette](#)

[January 12 2008, 20:24:46 UTC](#)

[COLLAPSE](#)

Student loans, dude. Someday maybe if I save my pennies I can buy a car with three whole functioning cylinders...

Total sidenote

 [inaurolillium](#)

[January 13 2008, 09:35:05 UTC](#)

[COLLAPSE](#)

I don't know if you have a stand mixer, but if you do, there's [a company](#) that sells flame decals for them, so yours can look like Alton's. (My purple mixer has blue flames.)



Re: Total sidenote

 [cvillette](#)

[January 13 2008, 10:53:30 UTC](#)

[COLLAPSE](#)

I know!

Sadly, I have a kitchen the size of a submarine galley. I would have to put a stand mixer in storage and bring it out when I wanted to bake.

Re: Total sidenote

 [inaurolillium](#)

[January 13 2008, 10:57:19 UTC](#)

[COLLAPSE](#)

With as much cooking as you do? Sweetie, you need to get a new place to live! Priorities, man!



Re: Total sidenote

 [cvillette](#)

[January 13 2008, 11:00:05 UTC](#)

[COLLAPSE](#)

I know. But I have great neighbors. And it's cheap!

It's training for efficiency, is what.

The bread machine actually gets set up in the hallway when I'm using it.

Don't tell the fire marshal.

Re: Total sidenote

 [inaurolillium](#)

[January 13 2008, 11:12:34 UTC](#)

[COLLAPSE](#)

If you really want to train for efficiency, go work as a prep cook under a French chef, one of the [certified screamers](#). That'll do it. Well, or you'll stab him with your French knife. :)

(Don't mind me, I'm a little irritated with French chefs at the moment, not entirely fairly. Chef Antoine is perfectly nice, I just desperately do not want to be taking a class on European Cakes, especially not on Saturday nights, when I could be working. Alas, they won't give me my degree

without it, and they didn't tell me that in time for me to take it last quarter, when I wanted to graduate.)

You know the ass method of measuring kitchens, right? Depending on how many people can fit into it at a time and still be productive, you have a 1-ass kitchen, a 2-ass kitchen, or whatever. At my last apartment, I had a half-ass kitchen. I did not fit in my own kitchen. I could not stand in front of the oven and open the door, because it only cleared the fridge with 1.5" to spare. I could not open the fridge door more than 50 degrees, because the over was in the way. The entire thing took up about 18sqft, most of which was occupied by appliances or counters. My poor Kitchen Aid had to live in the closet (I think it was designed as a coat closet, but I used it as a pantry). I finally got fed up with it, and with the bullshit the landlord pulled, and bought a house with a very nice kitchen, but I do understand about tiny kitchens, which is why I encourage you to get a better one.



[Re: Total sidenote](#)

[cvillette](#)

[January 13 2008, 12:55:51 UTC](#)

[COLLAPSE](#)

...

Well. I have a pretty narrow ass. But thank you for reaching me something completely new today.



[Re: Total sidenote](#)

[txanne](#)

[January 13 2008, 14:54:57 UTC](#)

[COLLAPSE](#)

BWAH! Wow, that French lesson was funny. She forgot about "putain de merde," though, which is the really filthy version. "Oh putain" is used when you forget something. "Puuu-tain! de! meeeeeer! deeee!" is more like "Mother. Fucker." And for disdain, nothing beats "qu'est-ce que c'est que cela." The more syllables and the more precise the diction, the more pissed off you sound.

Why yes, I *am* a French teacher, why do you ask? Just be glad I didn't go on and on about the Old French case system...

Deleted comment

[Re: Total sidenote](#)

[inaurolillium](#)

[January 18 2008, 10:25:56 UTC](#)

[COLLAPSE](#)

You have absolutely no idea how cool it is for me to have gotten *you* to squee. OMG.

[babushek](#)

[January 13 2008, 17:02:18 UTC](#)

[COLLAPSE](#)

Hi there! Fellow Alton-worshipper here. :) I have to say, you're leading me into the temptation of buying a bread robot! I love to bake bread, but it's so hard to find the time. Do you think if I went to Bed Bath and Beyond, W might help me find a good robot??

Also, saw y'all were going to be eating some Dairy Godmother custard, and OMG her frozen custard is the BEST EVER. And her cookies...



 [cvillette](#)

[January 13 2008, 20:44:59 UTC](#)

[COLLAPSE](#)

Hi!

It was really, really, really good custard.

I honor its sacrifice. I may build a little monument on the counter.



 [Ometotchtli](#)

[January 13 2008, 23:36:51 UTC](#)

[COLLAPSE](#)

You don't have room on your counter.



 [cvillette](#)

[January 13 2008, 23:38:46 UTC](#)

[COLLAPSE](#)

A *very* little monument.



 [Ometotchtli](#)

[January 13 2008, 23:51:56 UTC](#)

[COLLAPSE](#)

Built with plastic tasting spoons.



 [cvillette](#)

[January 13 2008, 23:52:53 UTC](#)

[COLLAPSE](#)

INVISIBLE JAMMERS IN MY KITCHEN!

(How else could you possibly have known?)



 [Ometotchtli](#)

[January 14 2008, 00:53:09 UTC](#)

[COLLAPSE](#)

UnSub trophies. You know how that works. *g*



 [cvillette](#)

[January 14 2008, 00:54:20 UTC](#)

[COLLAPSE](#)

...my god.

he kept the spoons.



 [trollcatz](#)

[January 14 2008, 19:39:38 UTC](#)

[COLLAPSE](#)

BWAH-HAH-HAH!



 [trollcatz](#)

[January 13 2008, 23:35:48 UTC](#)

[COLLAPSE](#)

Yeah, we got cookies on the last open day, too, but they, er, mysteriously were nowhere to be found shortly thereafter. *g*

If I'm ever diagnosed lactose-intolerant, my life will be without form and void.

 [babushek](#)

[January 14 2008, 04:19:47 UTC](#)

[COLLAPSE](#)

I too have experienced the mysterious spontaneous sublimation of the cookies!!

Might be the sort of thing someone ought to look into...



 [Ometotchtli](#)

[January 14 2008, 19:40:37 UTC](#)

[COLLAPSE](#)

Just so you know?

I will not be taken alive.

[\[locked\]](#) Dream Journal

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

[Elvis doesn't live here anymore.](#)

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

[Poppets.](#)

[Puppets.](#) [Poppet puppets.](#) [Scary.](#)